



CHOCOLATE SNACK WITH CUSTARD AND COCONUT

CHOCOLATE SNACK WITH DOUBLE FILLING

DIFFICULTY LEVEL



CHOCOLATE SHELL

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38% - TEMPERED AT 29°C

PREPARATION

To Taste

In a polycarbonate mold for snacks refrigerated at 18 ° C, pour a drop of black cocoa butter tempered at 28 ° C and dab with a dry and clean sponge.

Let it crystallize and, with the help of a compressor, sprinkle with white cocoa butter tempered at 28 ° C, clean the excess and let it crystallize.

Form a thin shell with tempered chocolate.

CUSTARD FILLING

INGREDIENTS

CHOCOCREAM PASTICCERA

PREPARATION

To Taste

Half fill the chocolate snack with CHOCOCREAM PASTICCERA.

Shake the mould in order to flatten the custard.

Put in the fridge for 10 minutes.

CRUNCHY COCONUT FILLING

INGREDIENTS

PRALIN DELICRISP COCONUTY

SINFONIA CIOCCOLATO LATTE 38% - MELTED AT 45°C

PREPARATION

g 400

Mix the two ingredients.

g 200

Fill the snack without filling it completely.

Leave to crystallize.

FINAL COMPOSITION

Close the chocolate snacks with tempered chocolate.

Refrigerate until totally crystallized.

Remove from the mold and store at a temperature between 15 and 18 ° C.



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER